

should be widely planted in tropical regions. In the United States, it may perhaps succeed in southern Florida, but the climate of California is probably too cool for it." (Popenoe.)

*Ixophorus unileus* (Poaceae), 50650. **Grass.** From Guatemala, Guatemala. Seeds collected by Mr. Wilson Popenoe, agricultural explorer. "(No. 372a.) 'Zacate blanco.' A native grass from Quirigua in the lower Motagua Valley, altitude 250 feet. This is considered one of the best native forage grasses of its region. Its leaves which are succulent and about half an inch wide, reach the height of about 2 feet. The palm seems to thrive in moist places." (Popenoe.)

*Manihot esculenta* (Euphorbiaceae), 50837. **Cassava.** From Zanzibar, Zanzibar Island. Seeds collected by Dr. H. L. Shantz, agricultural explorer. "(No. 677. Nyanza, Urundi.) The sweet cassava; seeds are quite abundant and the roots are sweet; they were eaten fresh and are very good. Seeds are not usually produced but are quite abundant here. This is by far the most important crop plant of this section. Corn is abundantly grown but is not as universal as Manihot. Drought may harm the corn crop, but even in severe drought a Manihot plantation can be dug up and the roots eaten. It is cultivated on elevated beds or ridges and allowed to remain for about 4 years when the roots are dug. Meanwhile the leaves have been eaten. This, on the lowlands and about Nyanza and Kigoma, is the chief money crop as well as the staple food. The roots are sold either fresh, or peeled, fermented, and dried, as flour, and as a cake, - the result of cooking the flour in water to form a thick starchy mass. This has no flavor except that derived from wood smoke. The cake is also made by boiling fresh roots and pounding them to paste in a mortar. The old stems are broken up and placed in the ground at the top of broad ridges 3 feet across and 1 to 2 feet high. Growth is rapid and the weeds and grasses are kept out by occasional hoeing. When about 4 years old the plants are dug and a new crop started. The leaves are eaten as a green vegetable, and the roots eaten (1) fresh, merely peeled and eaten (2) baked or boiled (3) baked or boiled and pounded to a paste (4) peeled, placed in earthen vessels with water and allowed to ferment 3 days and then sun dried. (They are often perfectly white but at times covered with a black or blue mold.) These dried roots are boiled in fat, and